

77 G. CLAIMS

78 I claim:

79 1. soup, the soup having a formulation, the soup comprising emulsified liquid shortening
80 composition comprising dietary fiber gel, water and lipid,

81 wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and
82 lipid is added in a prorated amount such that solids delivered by the dietary fiber gel represent 0.25
83 percent to 5.00 percent by weight of the overall soup formulation, and

84 the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid
85 replaces an equal amount of fat used in an otherwise identical recipe of soup that uses no emulsified
86 liquid shortening compositions comprising dietary fiber gel, water and lipid.

87 2. soup mix, the soup mix having a formulation when reconstituted, the mix comprising
88 emulsified liquid shortening composition comprising dietary fiber gel, water and lipid,

89 wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and
90 lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent
91 0.25 percent to 5.00 percent by weight of the overall soup mix formulation as reconstituted, and

92 the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid
93 replaces an equal amount of fat used in an otherwise identical recipe of soup mix that uses no
94 emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.

95 3. condensed soup concentrate, the condensed soup concentrate having a formulation when
96 reconstituted, the condensed soup concentrate comprising emulsified liquid shortening composition
97 comprising dietary fiber gel, water and lipid,

98 wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and
99 lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent
100 0.25 percent to 5.00 percent by weight of the overall soup concentrate formulation as reconstituted,
101 and

102 the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid
103 replaces an equal amount of fat used in an otherwise identical recipe of condensed soup concentrate
104 that uses no emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.